



DEPARTMENT OF  
PUBLIC HEALTH  
AND WELLNESS

# Temporary Food Safety Training Class

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Food Safety and Protection Program  
Environmental Health  
Louisville Metro Public Health & Wellness





# Our Mission

- Prevent a foodborne illness outbreak
- Educate operators on food safety
- Ensure public health is served each day for the Louisville Metro Community and visitors





## **An Important Message to Temporary Food Service Establishments about Louisville's COVID 19 Outbreak:**

- **Do not work if you are sick**
- **Get tested if you have symptoms**





A high-angle photograph of a large stadium filled with a dense crowd of people, many wearing red clothing. The text "GET VACCINATED." is overlaid in large, bold, white capital letters across the center of the image. The image is framed by a green, jagged border at the top and bottom.

# GET VACCINATED.

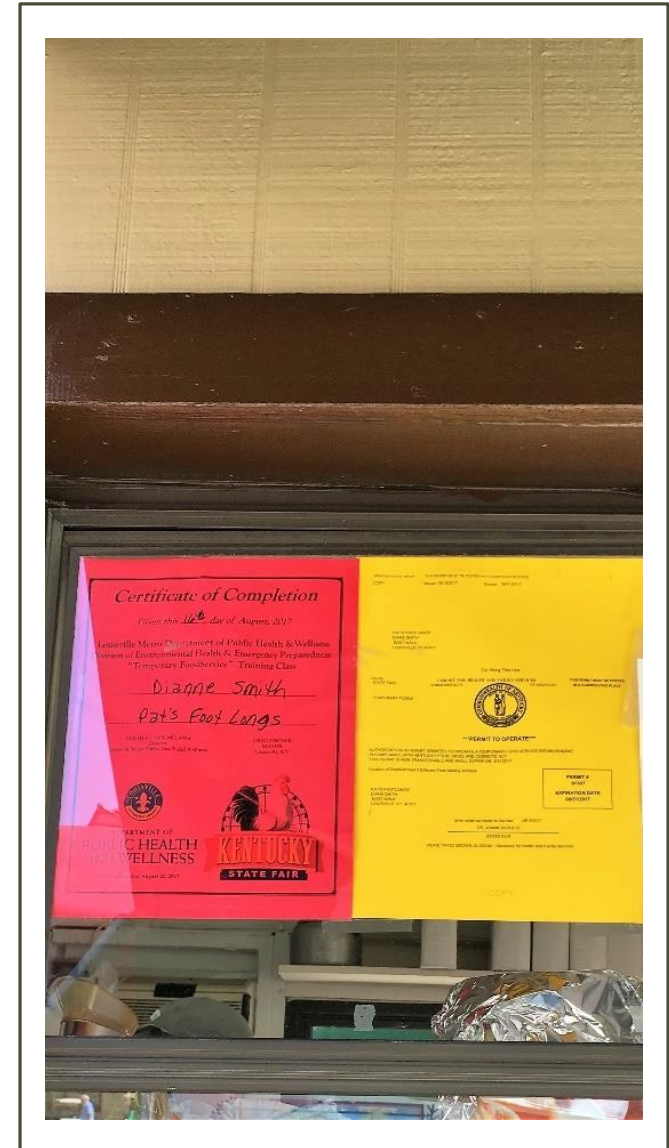
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**Vaccination remains our best defense!**



# Required Permits

- Temporary Food service Food Safety Training presentation and quiz. (Online )
- The State and local Food Safety Permits
- All vendors must obtain the permits and take the Food Safety Training quiz.
- The state Food permit can be purchased in Freedom Hall VIP room I (Online purchase is highly recommended.) If you purchased your permit online, pick it up here.
- (Room is to the right at the end of the ramp.)





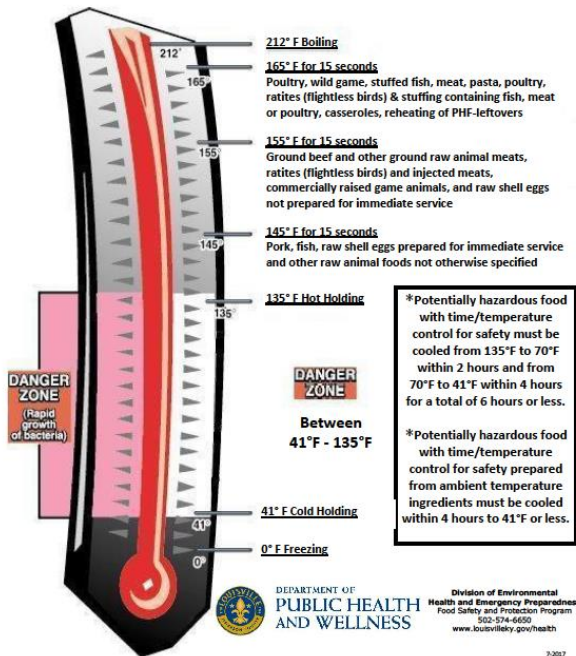
# Inspection schedule

- Opening Inspection: all equipment is in place and ready to open. (Including 3 compartment sink)
- Questions about your inspection score: discuss with the inspector
- Kimber Knight, Ron Friesen, Supervisors
- Food Safety and Protection Program (502) 574-6650
- Louisville Metro Public Health and Wellness

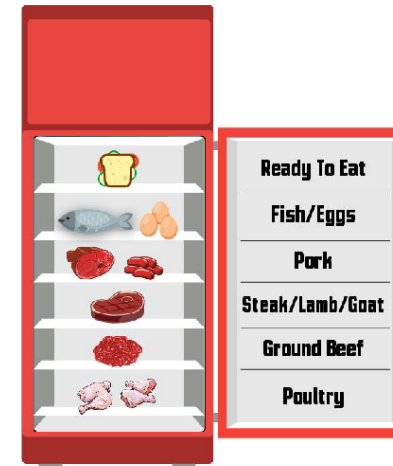


# Post food safety handouts

## FOODSERVICE CRITICAL TEMPERATURES Temperature Danger Zone between 41° F - 135° F



## Food Storage Chart



Division of Environmental Health and Emergency Preparedness  
Food Safety and Protection Program  
502-574-6650  
www.louisvilleky.gov/health

\*Pick up handouts in VIP room 1 and 2 of Freedom Hall



# Foodborne Illness

The CDC estimates that each year 48 million people get sick from a foodborne illness, 128,000 are hospitalized, and 3,000 die.





**CDC: Top 5 Foodborne Illness Risk Factors  
(Most likely to make someone ill.)**

Source/condition of food items

Improper hot/cold holding temperatures

Improper cooking temperatures

Dirty and/or contaminated utensils and equipment

Poor employee health & hygiene



The 2013  
Kentucky Food  
Code requires  
that all food  
service  
establishments  
have:

### Response Procedures for Vomiting and Diarrheal Events

A procedure for their employees to  
follow when they are cleaning up  
vomit or diarrhea.



A procedure that includes how the  
food service establishment is going to  
protect their employees, customers,  
foods and surfaces from contaminants  
that might be spread from the vomit  
and/or diarrhea.



**Bacteria will  
transfer to  
hands,  
clothing, and  
jewelry.**



**Stop  
Foodborne  
Illness**

*The Voice for Safe Food*



# Wash your hands!

## Proper Hand Washing:

- 1.) Wet your hands using hot water.
- 2.) Lather your hands and wrists with soap for 20 seconds (include fingernails, wrists and forearms).
- 3.) Rinse your hands thoroughly.
- 4.) Dry your hands and **turn off the faucet using a barrier such as a paper towel, elbow, etc.**
- 5) Use a barrier to open the bathroom door.

\*The use of sanitizer is not an acceptable method of hand washing.





Wash hands properly, rinse and use the paper towel to turn off the faucet to prevent re-contaminating your hands.





**Multi-use  
towels for  
drying hands  
are not  
allowed.**





## Time and temperature-controlled (TCS) food

Food that is required to be kept hot or cold to prevent the growth of bacteria.

Meat, Poultry, Fish, Eggs, Dairy,  
Heat treated plant food products,  
Vegetables & Fruits (such as  
cooked rice, beans).

Cut leafy greens

Sliced/diced tomatoes



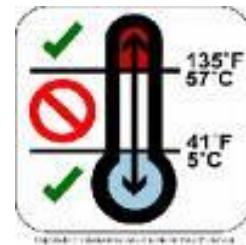


# TCS FOOD – Keep out of the danger zone **41°F- 135°F** .

- Keep cold at **41°F** or colder

**Keep TCS out of the DANGER ZONE because bacteria will grow quickly between these temperatures**

- Keep hot at **135°F** or hotter





Poultry = 165°F for 15 seconds.

Beef = 155°F for 15 seconds.

Raw Shelled Eggs = 145°F for 15 seconds.

Fish = 145°F for 15 seconds.

Pork = 145 ° for 15 seconds.

Hot holding  
temperature

=  $\geq 135^{\circ}\text{F}$

Cold holding  
temperature

=  $\leq 41^{\circ}\text{F}$





**Take temperatures and inspect incoming product.**

- It is your responsibility to make sure your food products are safe.



## Approved Source



**Food items should be obtained from an approved source; purchased from commercial suppliers under regulatory control.**





Do not serve adulterated food!  
Do not accept dented cans.

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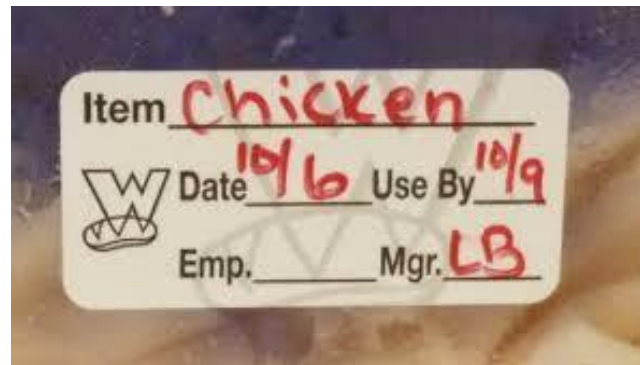
Inspect products as you set up.



# Date marking

**Date marking : some bacteria, (LISTERIA) will continue to grow slowly under refrigeration.**

**Date food product was prepared**



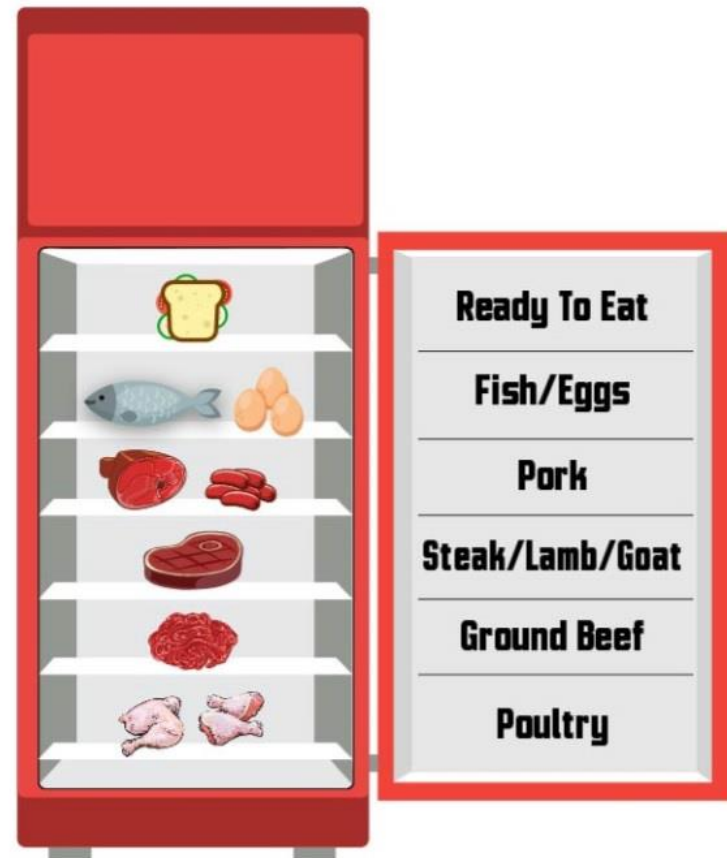
**Date when food product is to be discarded**



# Proper Food Storage

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## Food Storage Chart





# Improper Food Storage





# Proper Food Storage

**Food should be stored  
according to cooking  
temperature.**





# properly label containers



All food must be labeled in English. Additional languages may be included if desired.

If food is removed from the original container, label the new container with its contents.

All packaged food and ice requires a source label containing ingredients, store name and address.



# **FOODS RE-HEATED IN A MICROWAVE...**

- Rotated/stirred throughout or midway to make up for uneven distribution of heat.
- Covered to keep in surface moisture.
- Heated to at least 165°F in all parts of the food.
- Allowed to stand for 2 minutes after cooking to obtain temperature balance.





# Maintain product temperature

Refrigerators/cold units TCS at 41° F or colder

Ovens/hot holding units : TCS at 135°F or hotter







**All hot and cold units used for the holding or storage of food must have visible thermometers.**





**If you serve  
TCS foods, you  
must have a  
thermometer  
to check  
temperatures.**

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# **CALIBRATE THERMOMETERS...**

- **New thermometers before use**
- **About once per week**
- **If they are dropped**
- **After measuring extreme temperatures**





**PROPERLY  
THAW  
FOOD**

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**In the Refrigerator**

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**In running water**

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**In the microwave if the food  
will be cooked immediately**

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**As part of the cooking  
process**





## Cooling Foods Down Safely

- ✓ Cool foods from 135 F to 70 F within two hours and then to 41 F within four hours; this gives you Six hours total.
- ✓ Cut foods into smaller portions and re-pan foods to 2 inch depths pans.
- ✓ Use Ice baths



**Properly cool large quantities of cooked TCS food before refrigerating.**





**Do NOT thaw TCS food in standing water !**

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Protect food when transporting.



**Foods stored in  
absorbent  
containers must  
be at least 6  
inches off the  
ground.**

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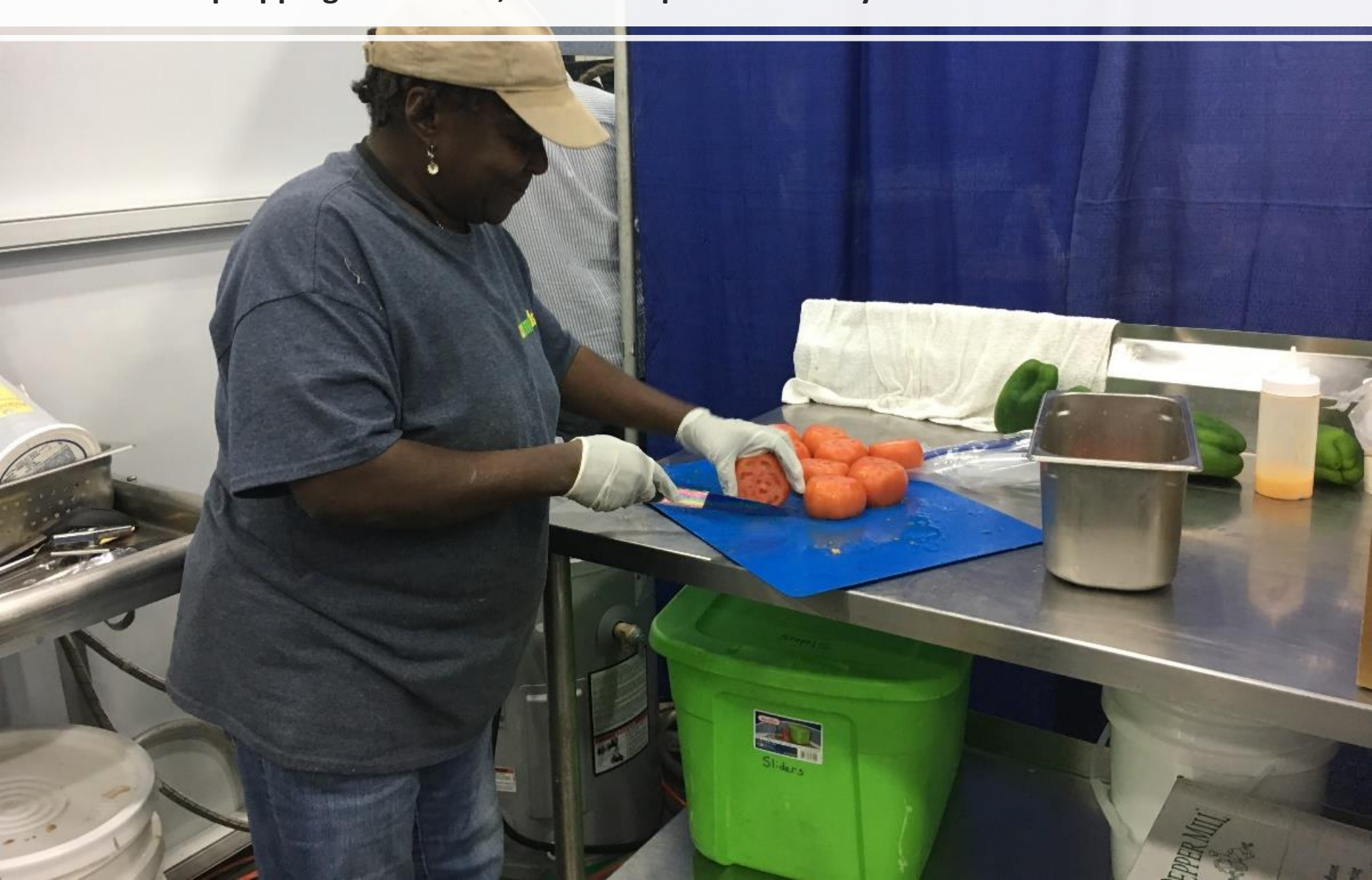


**Protect the  
food around  
your stand  
by covering  
or securing  
from pests.**





**After prepping food items, cover and put them away until time to use or serve.**





**Bread and other  
bagged food items  
should be kept  
closed when not in  
use.**

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**Replace covers on food when finished serving the customer.**



Protect food  
on display with  
glass shield or  
other types of  
shielding.







Individual wrapping of products provides protection from contamination.



# Samples

- **Must be individually wrapped**
- **The sample must be handed to patrons**







Protecting drinks while prepping





**No storage of food and drinks together.**

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**Lids of drinks should never come in contact with the water.**





## Food grade containers

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Containers used to store food should be made from food grade plastic. Not all plastics are “food grade” meaning they may not be safe for long term contact with food as chemicals can contaminate the food.



# Handling of food (ice)

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Use utensils to serve food, **Not your hands**

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When in use, store utensils:

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in the food (the best method!)

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in circulating water (dipper well : ice cream scoop)

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clean & dry between each use (on clean surface)

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in water  $\geq 135^{\circ}\text{F}$  (stops bacterial growth)

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When dropped, utensils must be washed, rinsed and sanitized.





**Store with the handle up!**

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**Store ice in a clean container...  
always use an ice scoop with a  
handle to dispense the ice. Ice  
is considered a food item.**





**Improper storage of  
utensils**





**Store utensils in the food to keep food on utensil at the proper temperature**

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**...or stored clean and dry between each use**

**Ice cream scoop must go back in dipper well after use...**





When working with ready-to-eat foods, use a barrier protection between hands and the food.



Always wash hands before using a barrier.







Best practice





A food employee is required to report experiencing the onset of symptoms/illness or diagnosis to the person in charge.

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**Do not work if you are sick !**



Preventing  
the spread  
of illness

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**Excludable Diseases**

**SHENS**

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**Salmonella**

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**Hepatitis A**

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**E-Coli (Escherichia)**

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**Norovirus**

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**Shigella**



Symptom	Exclude or Restrict	When to return to work	Health Department approval needed?
Vomiting	Exclude	Asymptomatic for 24 hours or provide medical documentation	No
Diarrhea	Exclude	Asymptomatic for 24 hours or medical documentation is provided	No
Jaundice	Exclude	Provide medical documentation	Yes, if jaundice occurred for more than 7 days
Sore throat with fever	Restrict	When medical documentation is provided	No
Infected wound or boil	Restrict	When the infected wound or boil is properly covered	No





**If you have vomiting and/or diarrhea**

- **DO NOT** handle food until cleared to return to work
- **No symptoms for 24 hours**



**Open cuts,  
wounds must  
be covered  
with bandaging  
and you must  
put on gloves  
before working  
with the food.**











Change  
your  
gloves

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If they tear

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Before beginning a new  
task

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Every 4 hours when  
doing the same task

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After handling raw meat,  
fish or poultry





**Wash  
your  
hands**

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**After eating or drinking**

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**After smoking**

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**After handling raw foods**

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**After sneezing, coughing or using a  
tissue**

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**After handling garbage**

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**After using the restroom**





**Wash hands after  
working with raw meats**

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# violations

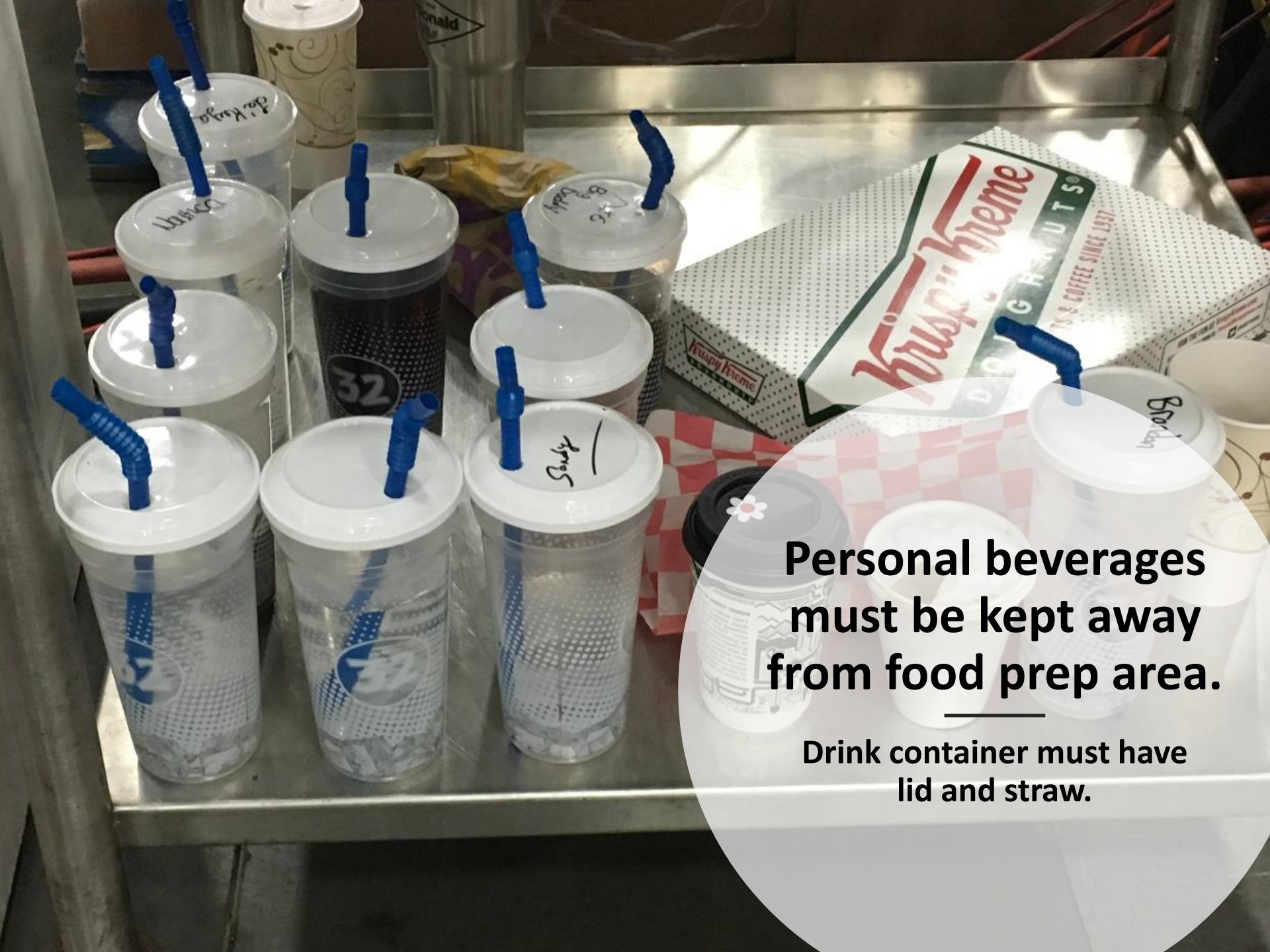
- Not washing hands after using restroom
- Coughing/sneezing into hands and continuing to prepare food
  - Wiping hands on apron
- Picking up food from the floor and returning to food preparation without washing hands
- Running hands through your hair
- **Smoking and eating in the food stand**





**Not permitted**





**Personal beverages  
must be kept away  
from food prep area.**

**Drink container must have  
lid and straw.**



**Food/Non-food contact  
surfaces must be  
smooth and easily  
cleanable.**







**Ice contact surfaces should be smooth and easily cleanable**



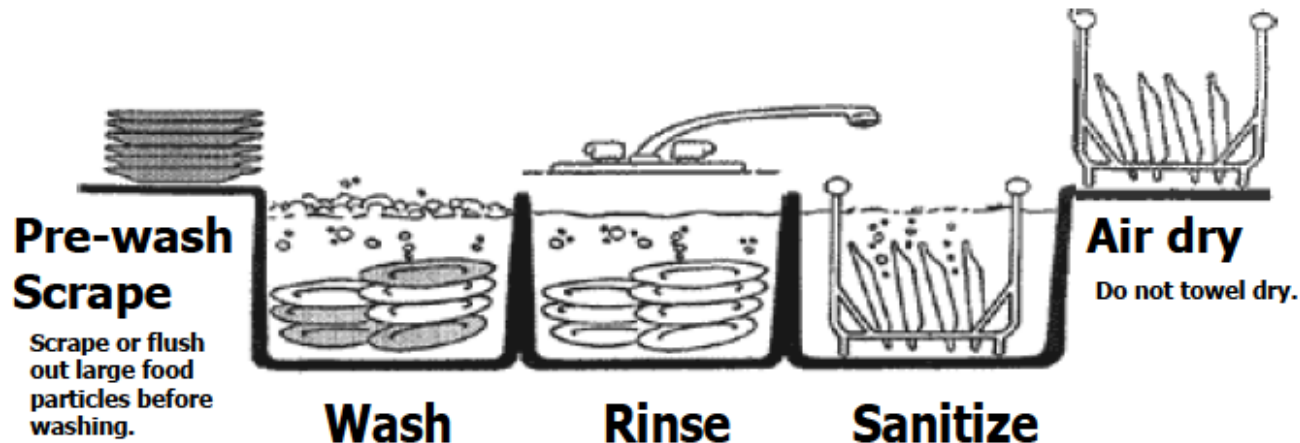




Ice machine should be maintained and cleaned through out the day.



## Three Compartment Sink : Ware washing



### Sink 1

- \* Water temperature at least 110°F/43°C.
- \* Wash with detergent.
- \* Wash solution must be clean and at proper temperature during entire wash operation.

### Sink 2

- \* Rinse in clean water.

### Sink 3

- \* Hot water immersion at 171°F/77°C for 30 seconds.
- \* Soak in sanitizer for at least thirty (30) seconds at the proper concentration.
  - Chlorine : 50ppm-200ppm
  - Quaternary ammonium : 200ppm
  - Iodine : 12.5ppm-25ppm
- \* Use the right test strip to check the sanitizer concentration.



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502-574-6650

<http://www.louisvilleky.gov/health>

09/2017



NO KNIVES IN SINK

**RINSE**

CHEMSTAR

ENJUAGAR  
RINCE

405-002

**SANIT**

CHEMSTAR

DESINFECTAR  
EXPURGAR





Change the detergent, rinse and sanitizer water frequently during the day.





Air dry equipment rather than using a cloth towel to maximize sanitizer contact time.



**Sinks need to be set up and ready before opening inspection.**





Three  
Bucket  
Wash Set  
Up for  
Temporary  
Food  
service  
Stands

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Buckets should be labeled and big enough to fit one half of your largest pan and/or utensil.

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Have a clean surface such as a small table for air drying pots, pans and utensils.



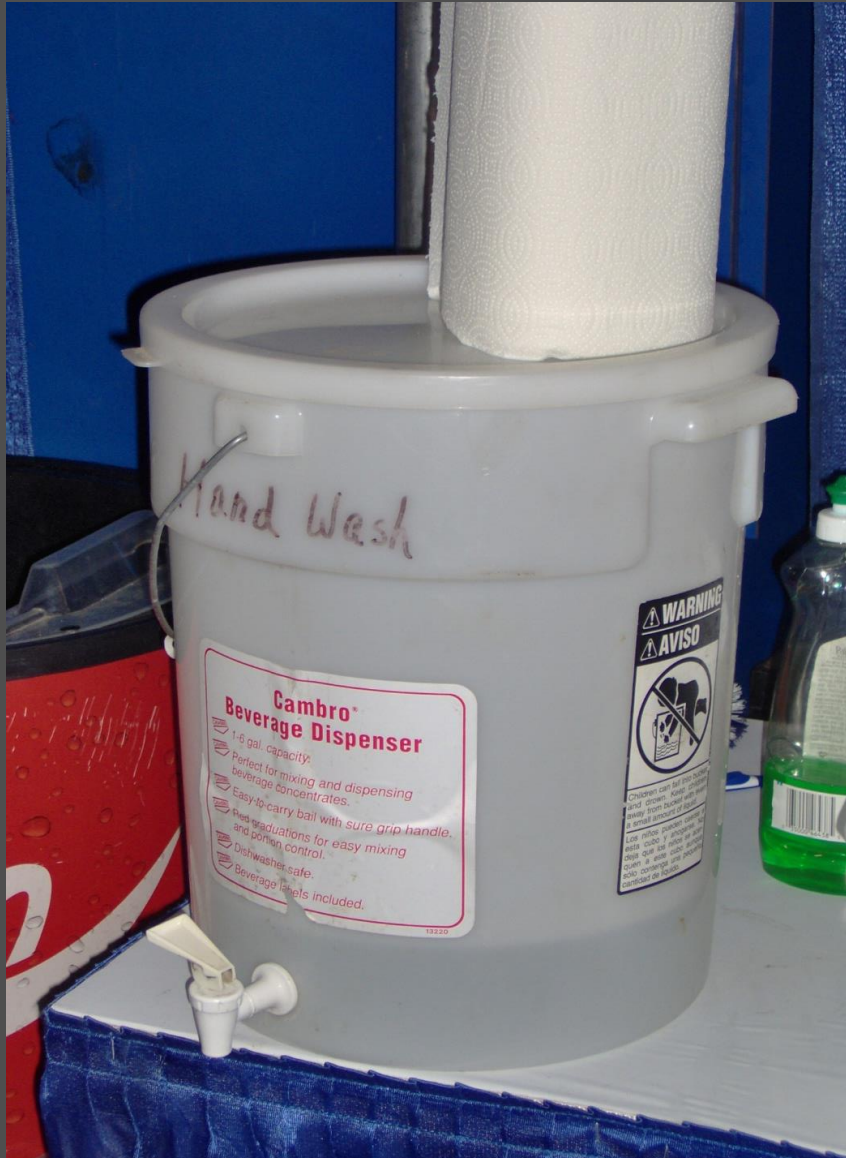


**WASH = Soap + Water**

**Rinse = plain water**

**Sanitize = Bleach + water  
OR  
QUAT + water**







Single service paper towels for drying hands should be available all times.

Soap for washing hands should be available at all times

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**Change soap, rinse  
and sanitizer water  
often or you will  
transfer bacteria  
everywhere!**







QUAT=

- Quaternary Ammonia
- Sani tabs

200-400 ppm



**Cross contamination is the contamination of a food product from another source.**

**contamination can occur:**

- **Food to food**
- **Equipment/utensil to food**
- **People to food**







**Equipment used for TCS foods must be cleaned and sanitized at least every 4 hours.**





**Wiping cloths are needed for wiping  
down food contact and non-food  
contact surfaces**

- **Must be kept in the sanitizer sink or bucket.**
- **Use the correct test strips to check the sanitizer strength.**



**Wiping cloth  
buckets can  
not be on the  
floor.**

**Quaternary ammonia solution  
200-400 PPM**







**Spray sanitizer and single use paper towels are the best method to prevent cross contamination.**



## **Storage of clean equipment and utensils**

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**Cups, forks, spoons, straws etc. must be stored, dispensed, and handled so they are protected from contamination.**

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**Always make sure the utensil handle is up.**

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**When cups are stored next to drink areas, store inverted on a smooth surface, not an absorbent surface.**

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**All single service items must be stored off the ground.**





Condiments, such as ketchup and mustard can be dispensed from bulk units or single service. This area should be cleaned and sanitized throughout the day.



Store  
supplies 6  
inches off  
the ground.

---







**Invert equipment and single service items to protect from contamination.**





**Invert cups on a smooth, easily cleanable surface, such as stainless steel.**



## Improper single service utensil storage



Single service utensils must be stored with handles in upright position or wrapped.



OMLETTE COMBO  
Omelette, butter, salt, pepper  
EGG SANDWICH COMBO  
Egg sandwich, butter, salt, pepper  
HAM & CHEESE OMELETTE  
HAM & EGG SANDWICH





**Use wrapped straws or a straw dispenser.**







## **Water source safe, hot and cold**

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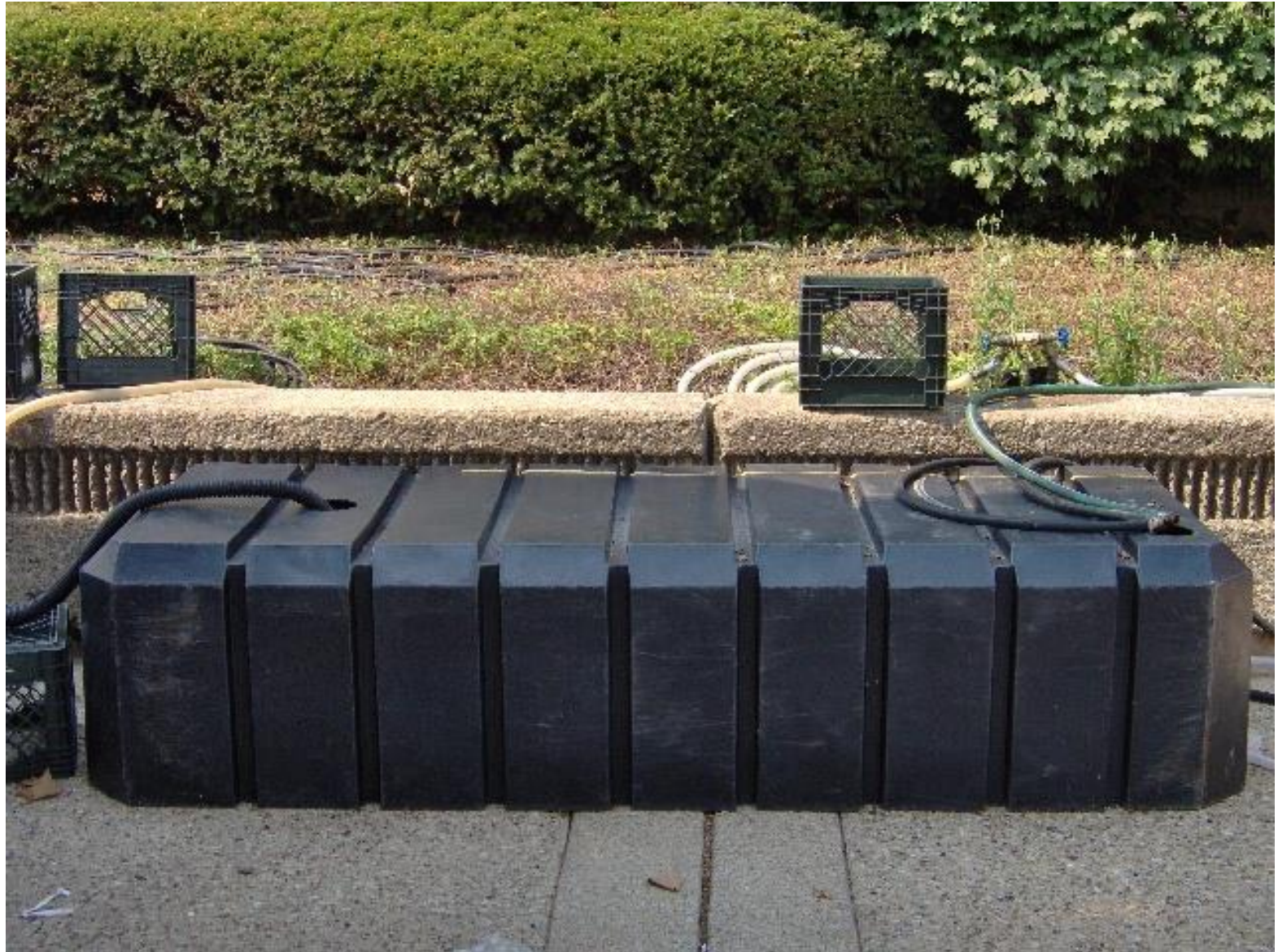
A waste line mixing with the water line



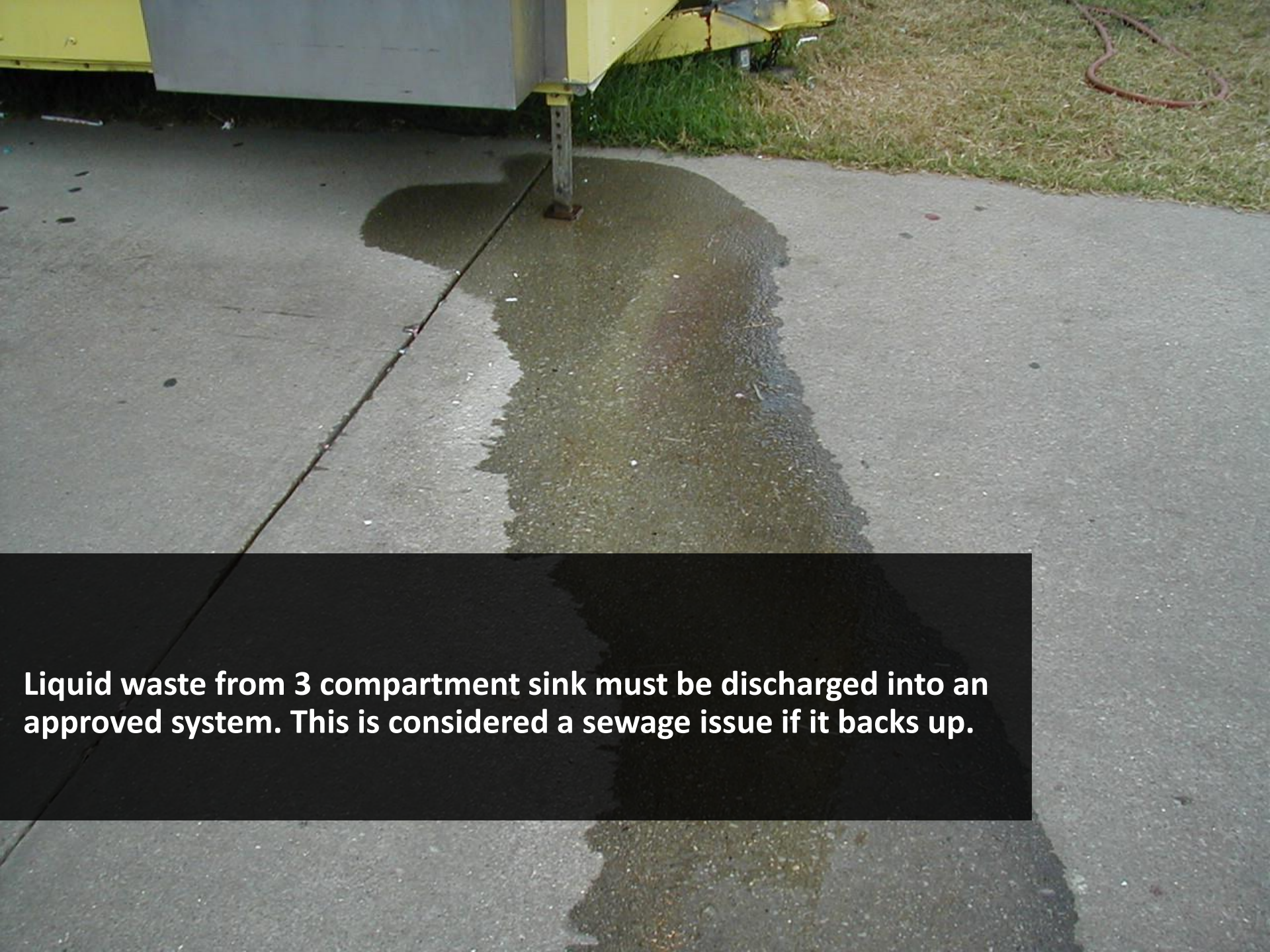


**Sewage and waste disposal**









**Liquid waste from 3 compartment sink must be discharged into an approved system. This is considered a sewage issue if it backs up.**





**These units not recommended...  
...not large enough for waste**





**Vendors are responsible  
for proper disposal of  
their waste.**

**If you are found illegally  
dumping your liquid waste  
in an unapproved  
location... You will be  
cited for the violation and  
possibly closed  
temporarily.**

**Properly dispose of  
your liquid waste**






**For questions related to  
trash or sewage issues,  
contact: Dennis Duncan  
(502) 367-5382**

**Remember ....disposal of waste from your food  
stand is your responsibility !**





**Plumbing should be properly installed and maintained.**





**Prevent Cross-connection, back siphonage, backflow**





**Garbage & Refuse Disposal  
Containers should be covered,  
adequate and clean.**





**Cover trash cans with lids when not  
in use**



**Overflowing  
trash/garbage  
cans outside  
your food  
stand.....  
contact the  
Fairground's  
main office.**





**Insects/rodents/birds**

**Keep all areas in your  
food stand clean or you  
will attract insects and  
pests.**











Air curtains are another way to keep flies out.





Plastic circular shield  
around fluorescent  
bulb

End cap on fluorescent  
bulb  
Protects food from  
glass.





**Toxic items should be properly stored and labeled.**



**NO toxic items above or  
next to food.**





**Could you tell the difference without the label?**



**Please keep  
premises  
maintained free of  
litter, misc.  
articles.**

**Cleaning and  
maintenance  
equipment should  
be properly  
stored.**

**Only authorized personnel**

**No children in booth**

**Separation from living/sleeping  
quarters. Laundry, clean or  
soiled linens properly stored.**



Thank you for reviewing the Temporary Food  
Service  
Safety Training Class. Please precede to the food  
safety quiz posted at  
[https://louisvilleky.gov/government/health-  
wellness/food-safety](https://louisvilleky.gov/government/health-wellness/food-safety)  
to obtain your permit.



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